

FEMININE FANCIES

AMERICAN FASHIONS.

BY LILLIAN E. YOUNG.

It is of blue serge, this very smart dress of the sketch, and we are sure you will fall under the spell of its "personality." A touch of braid trimming, a novel flaring grille, corded edges, and—last but not least—those fascinating slashes in sleeves and blouse; we doubt if you will have had anything you liked as well.

When looking upon portraits of Henry VIII can you deny that you have felt curiosity about his slashes? Personally I've always cherished the hope that the fashion would be revived, and while slashes have appeared this season (more frugally to be sure) we are at least allowed the privilege of owning a few for ourselves.

The blouse here is a simple affair.

with its rounded neck finished with a large turned-back collar of white taffeta, finely tucked around the edges. The slashes at either side of the waist show taffeta corded edges, opening over white batiste, net, or crepe puffs. The same is used to fill in the gap of the slashed sleeves.



SPRING COSTUME IN BLUE SERGE.

which are long and extend into flared cuffs. The odd peplumlike belt is cut in one with a broad, front skirt panel, which in turn is slashed from the hem to the hip line, and by introducing a fold of material in back, made to form an inverted box plait. Only the upper edge of the flared skirt is held in against the figure. The flare over either hip can be achieved by taking an oblique seam or dart in each side. The tunic skirt shows a curving yoke of shirring over the hips and back. The lower edge is finished with taffeta-covered cording, as is also that of the underskirt. The design is splendid for taffeta as well as cloth, and will make a splendid spring street frock.

THE DAILY MENU.

BREAKFAST
Orange Juice Oatmeal
Broiled Brains Creamed Potatoes
Rolls Coffee

LUNCHEON
Ham Omelet Tomato Sauce
Biscuits
Stewed Prunes Tea

DINNER
Puree of Peas
Roast Leg of Lamb
Baked Sweet and White Potatoes
Spinach with Eggs Turnip Sauce
Brown Betty Coffee

EGG DAINTIES.

Eggs are always in season, but they acquire an added desirability when they are high priced, and may now be looked on something in the nature of a delicacy. Here are some recipes to bring out their very best and most tempting points.

With Cheese.

Butter a flat earthen dish and sprinkle the bottom with fine bread-crumbs. Break the eggs on this and over them sprinkle grated cheese, salt and pepper, bits of butter and a few tablespoonfuls of cream. Put the dish in the oven and leave it until the eggs are just set. Serve at once.

Stuffed and Baked.

Boil eggs until they are hard done, and then throw them in cold water and remove the shells. Cut them crosswise in half and cut a bit from each end to make them stand straight. Remove the yolks and cream them with a fork. Then add a half a tablespoonful of fine bread-crumbs soaked soft in milk, a little melted butter, and pepper and salt. Stuff the eggs and put them in a buttered dish, the bottom of which is sprinkled with bread-crumbs. Sprinkle crumbs, well buttered, over the tops of the eggs, and bake for five minutes.

Poached in a Cup.

This is a real delicacy and is a good dish for the invalid's tray. To prepare it, butter the inside of a cup for each egg. Beat the whites of the eggs each separately, with a small pinch of salt, until they are dry and stiff, and put in the cups. In each make a depression, and in this drop the yolk. Put the cups in a pan containing hot water and cook in the oven until the yolk is just firm. Then place a plate or a slice of buttered toast over each cup, and turn the eggs out. Sprinkle with chopped parsley.

Stuffed Egg Salad.

This dish is a little troublesome to prepare, but is delicious. Boil half a dozen eggs, or more if desired, hard and remove the shells. Cut them in two crosswise, and cut off a small piece of each end to make them stand upright. Remove the yolks and mash them and mix with a little chopped ham. Heap this mixture into the white halves and arrange them neatly on a bed of lettuce, white and crisp. Then over them pour this dressing—the right amount for six eggs. It can be increased or diminished in amount to suit the number of eggs. Beat two egg yolks until creamy, then add half a teaspoonful of mustard, a dash of salt and one-fourth teaspoonful of white pepper. Pour over the potatoes; grate a little cheese over the top, and sprinkle with some bread crumbs and bake for five minutes in a hot oven.

Creamed Potatoes.

Peel and cut into dice one quart of potatoes, then boil carefully in boiling salted water. When done, drain and pour into a greased baking pan. Blend two tablespoonfuls of butter and one tablespoonful of flour in a saucepan over the fire, add two cupfuls of milk, stir till boiling, then add one cupful of grated cheese, one teaspoonful of salt and one-fourth teaspoonful of white pepper. Pour over the potatoes; grate a little cheese over the top, and sprinkle with some bread crumbs and bake for five minutes in a hot oven.

King of Chefs Reveals Deep Cooking Secrets

THE plain, "This doesn't taste like the pie that mother used to make," has given way to this: "I'd like to know what we pay our cook to do? We had better go eating at a hotel, where we can get something worth eating."

Yes, it isn't the old-fashioned methods of a former generation that the modern home cook has to compete with. It is the very modern recipes of the up-to-date chefs that modern housekeepers have to compete with.

Here are recipes for some of the most successful dishes of Chef Pranchard of New York. M. Pranchard, like every chef of prominence, is a man of wide experience and highly specialized education. As a result of all this he is now giving lectures at Teachers' College in New York city on various phases of cooking.

A Great Chef at Thirty.

M. Pranchard was born in Paris and learned his first important lessons in cooking as an apprentice to his father, who was chef of the Russian embassy at Vienna, with Prince Lobanoff Rostoff. Then he studied under various famous chefs in Paris, mastering each detail of the difficult art he had chosen. When the Paris Blitz was opened he was there as fish cook. He worked a year in the French army. He worked at Baden-Baden, at Wiesbaden, at Monte Carlo, holding always a higher position than he had held before, always learning, always advancing. Then he came to America.

Obviously he knows almost everything that there is to know about cooking. A great chef must have this knowledge. That he knows how to impart this hard-earned knowledge to the fact that he is a lecturer at Teachers' College shows. These recipes are simple enough to be carried out in a well-equipped home kitchen, and the results they produce, if carefully followed, will tempt the most dissatisfied appetite.

Two Sauces.

It is often said that the true test of a good cook is the kind of sauce that he can make. Here is the Pranchard recipe for Exquisite sauce, a dish that was prepared for the opening dinner of the hotel. It is a Franco-American dish, according to its originator. To make it one needs: Catsup, Chile sauce, Two finely minced shallots, Tarragon, Chervil, Two spoonfuls of puree of red pepper, One-half pound of butter, Four egg yolks, Cream, Whole white pepper and cayenne. Put the shallots in a pan with some good vinegar, crushed white pepper, the

seam of the tarragon and a little chervil. Place on the fire till the vinegar evaporates, then add the catsup, the chile sauce and the red pepper puree and cook until it is reduced to half of the original volume. Then add some fish broth, bind with the egg yolks, finish the sauce with good butter, strain and serve.

Hollandaise Sauce.

Pranchard's recipe for Hollandaise sauce is this:

Into a saucepan put two spoonfuls of butter and four yolks of egg, heat up on a slow fire, but be careful not to burn. When of the consistency of light cream, draw the pan aside, and add to it little by little a pound of lukewarm drawn sweet butter, with a small sized wire whip.

Season to taste with salt and cayenne pepper and lemon juice, if it is liked.

Anchovies, Bass and Oysters.
Anchovies are one of the best of all appetizers, and they are especially good when prepared in this way:

Four tomatoes peeled and cut in quarters. One hard-boiled egg cut in slices. One heart of lettuce. Make the following dressing: One spoonful vinegar, Three spoonfuls of oil, One-half spoonful of salt, pepper to taste, one spoonful of capers.

MIX the sauce thoroughly. Put the tomatoes, hard-boiled eggs and the heart of lettuce minced fine in a bowl with the fillets of anchovies. Add the dressing and mix. Keep cool until needed in an ice box.

This is one way that Chef Pranchard cooks fillets of striped bass. Requirements:

Four fillets striped bass, Four ounces sweet butter, One cup white wine, Four shallots, finely minced, Six mushrooms, sliced, Some coarsely minced parsley. Butter an oval flat-bottomed fish pan and sprinkle in the shallots, mushrooms and parsley. Then lay in the fillets of bass and pour over them the white wine and half a glass of water. Cook in the oven for ten minutes. When cooked lay the fillets in an oval fish dish. Allow the fish broth to boil until it is reduced to two-thirds of its original volume, bind the sauce with half a teaspoonful of flour mixed with the butter. Cover the fish and glaze with a hot toast.

Here are Pranchard's oysters verdit: Take forty-eight oysters, boil for one minute. Cook four ounces of spaghetti for nineteen minutes in salted water. Have ready some grated cheese. Mix the spaghetti with cream sauce well seasoned with salt and pepper. Fill a granite dish a third full of spaghetti, lay the oysters on top, then add a layer of spaghetti, and over this sprinkle the grated cheese, and some drawn butter. Brown in the oven.

STYLES OF ADULTS FOR CHILDREN.



ON LEFT, MODEL SPRING COAT OF BROWN SERGE, WITH BLUE VELVET COLLAR AND CUFFS. ON RIGHT, LITTLE JACKET OF BRIGHT RED CLOTH TRIMMED WITH WHITE STITCHING AND WHITE BUTTONS.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, February 18.—All you have to do to picture the delight of children in being allowed to have clothes like grown-ups is to look back on that rainy day when you were kept quiet by being permitted to dress up in your mother's clothes, or more thrilling yet, to switch around in a discarded party frock belonging to your debutante sister.

Of course, half the glory and excitement of that episode rested in the fact that the skirt trailed on the floor. Wishing moment, that, when you surveyed yourself in the mirror and saw your future, "Tiny as your mind was, it leaped forward with seven-league boots to the day when a segment of the world bent its knee to your young ladyhood and said: "Hail youth. Ah me! Will youth ever sigh for maturity, and age ever sigh for childhood?"

Cater to Yearning.

Today the designers of clothes cater to that yearning. Youth is given the fashions of its elders in miniature, and age is permitted to array itself like youth. Which is the happier? It's hard to tell. Grandmothers in the sailor hats of schoolgirls and youngsters in the turbans of age. No caps, except on the one-year-old babies. And not only are children dressed like their elders, but they are educated in the art of dressing well. And while they are willing to wear sometimes the abbreviated clothes of their older sisters, they must be in at the council which decides the result. I know girls of ten who assist in choosing their mother's two new topcoats that have been made for the spring for children to go out of town early in April. The one on the left is of brown serge with a blue velvet collar and kind used in the newest overcoats for grown-ups. The waist line is long and accentuated by a girde of ribbon velvet slipped through overcoat button-holes.

In Military Fashion.

The second coat is a bright red creation, modeled in military fashion, with white stitching and trimmed with oblong white buttons. It has huge pockets at each side, connected by a wide belt. This infantry shade of red, adopted from the much-abused trousers of the French army, is also adopted for women's coats. All shades of red are com-

ing into fashion for country wear, and there is strong evidence of a return to the short scarlet jacket-like sweaters, to go with separate white duck skirts. Every one of these coats has pockets. They may be ornamented or invisible, but one is apt to find them.

(Copyright, 1915.)

The New Spring Coat.

A coat has just appeared with high, open collar, broad belt and full basque; it is made on the most approved coat lines just now.

It is in that very fine weave of silk and wool mixed, at once light and very warm, this shape looks its best in plain colors, although it can be had both in stripes and checks. The collar and cuffs are "double weave," i.e., a much heavier make of the same material, which is sufficiently thick to require no stiffening to hold them in place. The deep skirt is of the same heavy silk, and the flat buckle and buttons are in ivory.

Buckles, especially the large square variety, are coming more and more into favor, and for all the silk and woolen coats the buttons are selected, too—to match exactly—the same material, horn, ivory, mother-of-pearl, jade, clouded amber or coral. In this instance there are four (all above the belt) and two on each sleeve at the wrist.

Now is the time to take special care of the complexion if you wish it to look well the rest of the year. The February and March winds have a strong tendency to bring out freckles that may stay all summer unless removed. Now is the time to use ointment—double strength.

This prescription for the removal of freckles was written by a prominent physician and is usually so successful that it is sold by druggists under guarantee to refund the money if it fails. Get an ounce of ointment—double strength—and even a few applications should show a wonderful improvement, some of the smaller freckles even vanishing entirely.

BUTTONS AND BRAIDS FOR SPRING WEAR

Brass buttons continue to be used on both suits and dresses. The severe military effects in waists call for the use of an unusual amount of small buttons, covering a wide assortment, including brass and nickel. Color contrasts will be much employed, such as old gold, sand color, and black and white.

Black and white effects are as popular as ever. Among the novelties are mushroom-shaped buttons in blues, greens, browns, grays, etc., to match garment materials. Smart mottled effects in pyroxilin and crystal are seen as well as raised, embossed and highly colored buttons. There are also plaids and stripes in black and white.

Buttons, arrowheads, loops, ornaments, saddles, straps and epaulettes novelties decorated with a touch of gold are much in evidence. Some are embroidered in quaint Japanese and Turkish designs. Hussar sets in braid, in all black and in black and gold, and olive-shaped military buttons with loops outlined by a thread of gold are among the other effects that are intended for the decoration of the short-skirted, pocketed, backs and fronts of military suits.

Silk and cord braid shows delicate outlines of gold, scarlet piping and picot edges. Ratine braids with delicately colored edges, both in cotton and in silk, are used to trim wash dresses. Soutache braids and metal cords are again used for making embroidered designs on tailor-made suits and street dresses.

One of the greatest stumbling blocks to the unskilled braider seems to be the difficulties encountered in laying out and transferring the design to the material. The least troublesome method is, of course, to have the pattern stamped, but as stamping establishments are not always at hand, the marking can be done at home. First, a paper design should be pinned on carefully and its outline marked on the material with chalk or pencil. In continuing the tracing a part of the paper pattern should be laid over the material, and the design traced, thus forming an unbroken line. The braid is then sewed on with running stitches, close to each edge, with the center of the braid placed directly over the tracing.

In looking carefully over a series of designs for braiding one soon recognizes the distinctive features which mark the successful pattern. Perhaps the most necessary point to observe is that of having a pattern which will carry, that is, which the braider may be sewed on in one continuous line, without any, or at least, but few, breaks. Nothing is so annoying to even a skilled worker as to be obliged to cut the braid at frequent intervals, for, in order to make a neat finish, it is best to make a small hole in the material and put the end through to the wrong side, fastening it there with needle and thread.

When much braiding is to be done it expedites matters considerably if soutache is put on by machine rather than by hand. Use very fine silk and a loose tension, and lay a piece of heavy, but not too stiff, paper under the material and stitch through this. Pull the paper away when the braiding is entirely finished, and then go over the design, fastening securely with needle and thread any of the short curves or corners which may have been skipped by the machine stitching. If the braid is to be put on upright, that is, sewed on one edge, the work must necessarily be done by hand, making tiny hemming or slip stitches through the edge of the braid and into the material.

Many gowns, suits and separate wraps are trimmed with buttons of self-material, ornamented with simple or elaborate designs in braid of the same shade. Narrow soutache braid is the most satisfactory for the braiding buttons. It is fine, pliable and inconspicuous, giving just enough character to the button to be decidedly modish and attractive.

The wooden button molds most in use measure one-half, three-fourths and one and one-fourth inches in diameter, although there are various between sizes and some even larger. To proceed, cut a circular piece of the material to be used, large enough to tightly cover the wooden button mold. It will be found much easier to first sew the braid design on to the circular piece of material. Then cover the button mold.

For the Business Woman.



The best of taste is displayed in this blouse and tailored skirt designed for the dainty but practical business woman. It has distinction and style without the least hint of extravagance. The blouse is of crepe de chine, which may at first thought seem hardly practicable for general

wear. This, however, is an error for no material gives better service and in this instance its practicality is increased by the color, which is the new shade, called putty. The blouse is machine hemstitched and trimmed in large ivory buttons. The skirt is strictly tailored and is of covert cloth. The belt is of the skirt material.

Swedish Dainties.

These are delicious and quickly made, and by separating the dough into sections and flavoring each with a different flavor, such as vanilla, almond or lemon, or sprinkling chopped nuts or cinnamon on other pieces of dough you will have quite a platter of mixed dainties all out of the same batch. Cream together one cup of sugar and one general cup of butter and add two well beaten eggs and three cups of flour. Mix well, separate, and flavor as above directed. Form the dough into stick-shaped strips and rings and bake about ten minutes in a slow oven.

Cleaning Steel Knives.

How do you clean your steel knives? In the old way on a knife board? Suppose you try the German fashion, which is much simpler than the ordinary manner and saves a good deal of work.

Take the cork from a big bottle of some sort and dip it into knife powder that has been moistened a little with water and rub the blades with it.

Place the knife flat on the kitchen table and rub it with the cork. The blade will be clean and beautifully polished and will only require to be rubbed off on a cloth.

New Game for Boys.

There is enough to stir childish imagination in the new hunting game for boys, for a lion, a bear, a bison, a rhinoceros, an elephant and a deer constitute the "game." A small target is attached to the animal by means of a spring and when it is hit a hunter springs up from behind the beast. A gun and six wooden cartridges add to the realism.

Fads of the Season.

You may not know it, but the new veil—the one that has its center cut out and an elastic inserted so that it can be easily and neatly fitted to any hat—was created in honor of the Panama exposition. The idea was to devise a veil that could be quickly raised by the sightseer, and that would not have to be removed when the hat was taken off the head. The new veil fulfills these requirements.

Veils are said to be necessary in order to soften the lines of the new hats, which are either brimless or have tiny brims folded back or rolled upward. Some of the new latticelike effects in heavy patterns and meshes are quite striking in the boldness of the design, but there is a wide variety in delicate meshes and in veils of extreme softness with admirable clinging qualities.

The popular pouch bag of leather has been reproduced in mesh to form the most striking novelty in this type of handbag. It has the flexible opening known as "the hinged gate," capped with a disk of rock crystals.

The modern nursery is an art gallery of all the favorite characters in fairy tales and in Mother Goose. The latest cushion tops, scarfs and table runners are most effective with familiar figures in silhouette embroidery, tinted on either blue or brown chambray.

The rather late debut of the new knit coat (with cap to match) that is known by a familiar name has not prevented its wonderful popularity. This coat has its Byron collar, cuffs and "hem" beautified by an incredible border done in fancy runners, worked out in only one color additional to that of the coat itself.

A Bald Head Only Indicates that the scalp has been neglected. We recommend that you use

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<p>BARGAIN TABLE Broken lots of Ladies' Shoes and slippers, mostly small sizes. Values up to \$3.50 per pair.</p> <p>\$1.00</p>	<p>Misses' and Children's Black and Tan Button Boots. Postively \$2.00 and \$2.50 values.</p> <p>\$1.00</p>	<p>Bargain Fine Hosiery 25 dozen pairs of Men's, Women's, Misses' and Children's Hosiery; all sizes. Regular 15c value. Two pairs for</p> <p>25c</p>

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